

Carrot Cheese Pie

Louise Furtek

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 4

*buttered bread slices, crusts
cut off*

4 ounces grated carrots

*4 ounces grated cheddar
cheese*

2 eggs

1 cup milk

1/2 teaspoon paprika

Grease a pie pan generously. Line the pan with the slices of bread, buttered side down, cutting to fit the bottoms and sides.

Place the grated carrots and cheese on the top.

In a bowl, beat the eggs with the milk. Pour over the cheese mixture. Sprinkle with the paprika.

Bake at 350 degrees for 30 minutes.

Per Serving (excluding unknown items): 200 Calories; 14g Fat (62.8% calories from fat); 13g Protein; 6g Carbohydrate; 1g Dietary Fiber; 144mg Cholesterol; 250mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.